



## Sparkling Festive Menu 2023

www.i-giardini.com ciao@i-giardini.com  
Tel: 02920 486580 / 07703 429185  
12 City Road, Cardiff CF24 3DL

## Sparkling 2 Course Menu £25\* Sparkling 3 Course Menu £33

\*2 course available all day until 6.30pm

Includes a glass of Prosecco  
or a non-alcoholic alternative  
served to complement dessert



Menu available from 27th November until 14th January 2024 (Excludes NYE & Closed 24th-26th)

### ANTIPASTO

#### INSALATA CAPRESE (V, GF)

Italian classic, Fior di Latte Mozzarella, beef tomatoes, basil, garlic and olive oil

#### AFFETATI MISTI (GF)

Platter of Italian cured meats including, Salami, Parma ham, Coppa and Mortadella served with olives and fresh Italian bread

\*Can be served with gluten free bread please ask your server

#### FAGIOLI E COZZE (V, GF)

Neapolitan rustic bean soup with pasta and mussels

\*Can be served without mussels for a vegetarian diet

#### CROSTONE SICILIANA (V)

Toasted Italian bread, topped with aubergine, ricotta and a touch of fresh mint

#### FRITTURA CALAMARI

Tender squid floured and deep fried, served with a black olive mayonnaise

### PRIMI

#### RAVIOLI ALLA BURRATA (V)

Ravioli parcels filled with burrata, wild garlic and basil in a sweet cherry tomato sauce.

#### RAQU DI AGRNELLO

Paccheri tubes with finest lamb mince slow cooked with garlic, onion, mushrooms and finished with a tomato sauce

#### PACCHERI ZUCCA (V, GF)

Paccheri tubes with butternut squash, porcini mushrooms and walnuts in a parmigiano sauce

\*Paccheri substituted for penne for a gluten free diet

#### PESCE SPIGOLA (GF)

Filet of Sea Bass delicately cooked in a white wine, garlic and parsley sauce served with vegetables and sauté potatoes

#### RISOTTO GOLFO DI SORRENTO (GF)

Risotto prepared with purple carnaroli rice, tiger prawns, shallots and samphire

#### PIZZA NATALE (V)

Select from any of our Italian Pizza recipes.

\*vegetarian choices are available

#### BISTECCA ALLA GRIGLIA \* (GF)

Succulent 12oz Welsh Sirloin steak grilled to your liking with sauté potatoes and seasonal vegetables, served with a Gorgonzola or black peppercorn sauce

\* Our select steak cut requires an £5 surcharge

#### POLLO MORETTI

Chicken breast cooked in Moretti beer and shallots, with polenta and spinach

#### A Little Something Extra...

Cauliflower cheese with parmesan crumb £4.50

Roast potatoes with butter and rosemary £4.25

Thinly sliced fries sprinkled with sea salt £4.25

Toasted garlic bread with mozzarella £4.25

Toasted bruschetta topped with tomatoes and basil £4.25

### DOLCI WITH A SPARKLE

All desserts served with a glass of Prosecco

#### TORTA DELLA NONNA (V)

A festive twist on an Italian classic, sweet pastry base giving way to a chocolate custard filling served with a quenelle of mascarpone and ricotta

#### TORTA DI FORMAGGIO (GF, V)

Homemade cheesecake made with a trio of cheese, drizzled with berry coulis or chocolate sauce

#### CANNOLI SICILIANI (V)

Crisp Italian pastry tubes filled with a sweet ricotta cheese, infused with the flavour of Sorrento and finished with a touch of Belgium Chocolate

#### PROFITEROLES (V)

Choux pastries filled with Chantilly cream and coated in a chocolate sauce

#### TIRAMISU TRADIZIONALE (V)

Sponge cake, soaked with coffee liquor, layered with cream and drizzled with chocolate sauce

To book visit: [giardinidisorrento.co.uk/book-a-table](http://giardinidisorrento.co.uk/book-a-table)  
or call 02920 486580 / 07703 429185

A £5pp deposit may be required to secure your booking

An optional 10% service charge is added to the bill and paid entirely to our amazing team